

Rustichella d’Abruzzo Egg Garganelli

Garganelli is one of the most typical pasta of Emilia-Romagna. The name comes from garganel, or the esophagus in the end of a chicken neck, a short tube with ridges all around. This pasta shape is made with a small square of egg pasta, wrapped around a pencil or a wooden stick, then rolled over a petine (“weaver’s comb”) or basket to give it the ridges on the outside. This shape is wonderful with any fine ragu so that the sauce is captured in the middle. Rustichella d’Abruzzo pasta is made with the finest quality grains, blended with pure mountain spring water, extruded through bronze dies and slowly air-dried for a rustic texture that holds sauce beautifully.



Product Details

Item	580312
Brand	Rustichella d’Abruzzo
Sold By	CS
Pack Qty	12
Pack Size	8.8 oz
Case GTIN/EAN/UPC	793232112077
Unit UPC	793232112077
Country of Origin	Italy
Shelf Life from Production	30 months
Storage	Dry
Kosher	Yes
Gross Case Weight	9 LB
Ingredients	Durum wheat semolina, eggs (yolk and white), water.

